

DINNERLY



Smoked Salmon Pasta Salad

with Green Beans, Lemon and Crispy Crumbs



25 minutes



2 Servings

Salmon, lemon and pasta are an unbeatable combination. Toss in colourful veg and scatter with crispy crumbs for a zingy salad the whole family will love.

WHAT WE SEND

- 1 red capsicum
- 150g green beans
- 1 lemon
- 100g smoked salmon slices ⁴
- 200g shell pasta ¹
- 40g panko breadcrumbs ¹

WHAT YOU NEED

- 1 garlic clove
- 1 tbs mayonnaise ³
- 1 tbs olive oil

TOOLS

- medium saucepan
- fine grater
- large frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Fish (4). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 750kcal, Fat 26.4g, Carbs 92.8g, Proteins 29.2g



1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Cut the **capsicum** into 2cm chunks. Trim the **beans** and cut into thirds on an angle. Crush or finely chop 1 **garlic clove**. Finely grate the **zest** of half the lemon, then juice the half. Cut the **remaining half** into wedges. Tear or cut the **smoked salmon** into smaller pieces.



2. Cook pasta

Cook the **pasta** in the pan of boiling water for 11 mins or until al dente. Drain.



3. Make dressing

Meanwhile, combine the **lemon zest**, **lemon juice** and 1 tbs **mayonnaise** in a bowl. Taste, then season with **salt and pepper**.



4. Toast breadcrumbs

Heat 2 **tsp olive oil** in a large frypan over medium heat. Add the **breadcrumbs** and **garlic** and cook, stirring, for 3-4 mins until fragrant and golden. Remove from the pan. Heat 2 **tsp olive oil** in the pan over medium-high heat and cook the **capsicum** and **beans**, stirring occasionally, for 3-4 mins until softened.



5. Serve up

Add the **pasta** and **dressing** to the capsicum mixture and toss to combine. Remove the pan from the heat. Taste, then season with **salt and pepper**. Divide the **pasta salad** among bowls. Top with the **smoked salmon**, scatter over the **crispy crumbs** and serve with the **lemon wedges** to squeeze over. Enjoy!



6. Make it herby

If you have some on hand, scatter over some chopped basil, parsley, chives or dill for a burst of freshness.